Table of content

Part A Theory and processing

Chapter 1 Self-employed chef		12
1.1	Introduction	14
1.2	Objectives	14
1.3	Function of a self-employed chef	14
1.4	Professional attitude	19
1.5	Roles in the kitchen	25
1.6	Relations	30
1.7	Guests	38
1.8	Time pressure and stress	46
1.9	Glossary	49
1.10	Final assignment	50
Chapt	er 2 Kitchen organization	52
2.1	Introduction	54
2.2	Objectives	54
2.3	Production planning	54
2.4	Creating an offer	63
2.5	Purchasing	76
2.6	Making the mise-en-place	83
2.7	Portioning	91
2.8	Glossary	94
2.9	Final assignment	95
Chapt	er 3 Taste and menu development	98
3.1	Introduction	100
3.2	Objectives	100
3.3	What is taste?	100
3.4	Flavor factors	105
3.5	Tasting with your mouth, eyes, nose and ears	118
3.6	Personal preference	124
3.7	Menus	125
3.8	Developing new dishes	133
3.9	Creating the menu	141
3.10	Glossary	148
3.11	Final assignment	149

Chapt	er 4 Menu engineering	150
4.1	Introduction	152
4.2	Objectives	153
4.3	What is menu engineering?	153
4.4	Purchasing, storage and food cost	156
4.5	Calculating cost price	158
4.6	The menu engineering program	162
4.7	Winner, runner, loser or sleeper	165
4.8	Glossary	169
4.9	Final assignment	170
Chapt	ter 5 Creativity and food styling	172
5.1	Introduction	174
5.2	Objectives	174
5.3	Developing creativity	174
5.4	Composition on the plate	180
5.5	Color matching	189
5.6	Trends in food styling	191
5.7	Relation between business plan and tableware	196
5.8	Glossary	199
5.9	Final assignment	200
Chapt	ter 6 Cost control and quality improvement	202
6.1	Introduction	204
6.2	Objectives	204
6.3	Efficient or effective?	204
6.4	Cost control	207
6.5	Working cost-consciously yourself	209
6.6	Quality and quality assurance	214
6.7	Quality and inventory management	218
6.8	Quality improvement and sustainability	224
6.9	Glossary	230
6.10	Final assignment	231
Chapt	ter 7 Supervising employees	232
7.1	Introduction	234
7.2	Objectives	234
7.3	The team	234
7.4	Communications	238
7.5	Inform	243
7.6	Giving instruction	246
7.7	Motivating employees	247
7.8	Feedback	249
7.9	Glossary	254
7.10	Final assignment	255

Chapter 8 Support tasks		256
8.1	Introduction	258
8.2	Objectives	258
8.3	Recruiting new employees	258
8.4	Selecting new employees	268
8.5	The cover letter	271
8.6	Introduction and familiarization	281
8.7	Work consultation	283
8.8	Performance and assessment interviews	289
8.9	Glossary	294
8.10	Final assignment	295

Chapter 9 Gastronomy		296
9.1	Introduction	298
9.2	Objectives	298
9.3	The meaning of gastronomy	299
9.4	Gastronomy in the Netherlands	302
9.5	History of gastronomy	305
9.6	Self-employed chef as a gastronome	309
9.7	Tasting and analyzing wine	311
9.8	Combining basic flavors	317
9.9	Combining flavor profiles	318
9.10	Wine and food pairings	321
9.11	Glossary	324
9.12	Final assignment	325

PART B PRACTICAL ASSIGNMENTS

Practice assignment 1 Kitchen organization	
Introduction	330
Sub-assignment 1: The personal development plan	332
Sub-assignment 2: Product range development	334
Sub-assignment 3: Menu engineering	334
Sub-assignment 4: Kitchen organization	335
Sub-assignment 5: Providing instruction	341
Sub-assignment 6: The briefing	343
Sub-assignment 7: Leadership (executing)	344
Sub-assignment 8: Communication	345
Sub-assignment 9: The report	346